

MIDDLESEX BOROUGH COMMUNITY DAY 2016
Saturday July 23rd, 1-9 PM MOUNTAINVIEW PARK

Vendor Application

| | |
|------------------|--|
| Name of Business | |
| Address | |
| Contact Name | |
| Phone | |
| E-Mail Address | |
| Website | |

Vendor Detail – Choose Appropriate Category and Describe Offerings

| Booth Type | QTY | Offering |
|---|-----|------------------|
| Food and Beverage \$50 per booth (up to 20 x 20) | | |
| Retail/Services \$50 per booth (up to 20 x 20) | | |
| Community Affairs \$0 per booth (up to 20 x 20) | | |
| TOTAL | | TOTAL DUE |

Please make checks payable to the **“Borough of Middlesex”** Mail with application to the
 Borough of Middlesex
 1200 Mountain Ave., Middlesex, NJ 08846 Attn: Community Day 2016

- Vendor spaces are LIMITED by total quantity and per category. Vendor applications will be approved and vendor space assigned at the sole discretion of the Community Day Committee. Vendors are encouraged to return their applications ASAP for optimal consideration.
- Vendors are 100% responsible for their vending or promotional operation. This includes all applicable permits, insurance, licensure, tenting, tables, chairs or utilities. Food vendors will have to obtain a permit from the board of Health. To obtain a permit contact the Borough Clerk, Phone:732.356.7400 Ext 237 or e-mail: clerk@middlesexboro-nj.gov. Please reference Community Day 2016 in the subject line. Following are some guidelines from the Office of Health Services.
- Vendors may retain 100% of their generated revenue. Vendor fee is non-refundable after July 5th.

Ronald G. Rios
Freeholder Director

Carol Barrett Bellante
Deputy Director

Kenneth Armwood
Charles Kenny
H. James Polos
Charles E. Tomaro
Blanquita B. Valenti
Freeholders



COUNTY OF MIDDLESEX
DEPARTMENT OF PUBLIC SAFETY AND HEALTH
Office of Health Services

H. James Polos
*Chairperson, Public Safety
and Health Committee*

John A. Pulomena
County Administrator

Joseph W. Krisza
Department Head

Lester Jones
Director - Health Officer

Temporary Retail Food Establishment General Guideline

1. The temporary Food/Beverage License issued prior to the event along with the "Satisfactory" rating placard issued by the Health Division Inspector at time of inspection must be posted in a conspicuous place at all times during the event.
2. A means of hand washing consisting of soap, water, and paper towels must be available for all food service personnel.
3. Use of gloves by food handlers is required when handling ready to eat foods. Gloves are to be changed and hands properly washed after glove changing to prevent cross contamination of foods or food contact surfaces/equipment.
4. The use, sale, or serving of home prepared foods at the event is prohibited pursuant to state law. All preparation of foods must occur at the event or in an establishment which is presently licensed and approved by the Health Department
5. All potentially hazardous food (foods containing meat, eggs, fish, dairy products, or heat treated vegetables) must be maintained at a temperature of 41° F or below/ 135° F or above. Maintenance of these temperatures is necessary for food safety. A thermometer must be provided for temperature monitoring.
6. Potentially hazardous food must be kept at a temperature of 41° F or below/ 135° F or above, in covered containers, or completely wrapped during transportation to the event.
7. Potentially hazardous foods that have been cooked and then, refrigerated, or frozen must be reheated rapidly to 165°F or higher prior to being placed in a steam table or burner. Steam tables, heat lamps, or hot holding burners may not be used to reheat foods.
8. A sanitizer solution of 50ppm chlorine or 200ppm quaternary ammonia with wiping clothes is required to sanitize food surfaces
9. All foods (including bottled or canned items) must be elevated off of the ground a minimum of (6") six inches.
10. If portable toilets are supplied, such toilets must be kept clean, maintained so that flies do not have access to excremental matter, and maintained to prevent overflow of wastes on the surface of the ground.
11. Each stand where food is sold must be clean and free of unsanitary conditions at all times. Ample waste receptacles must be available for proper disposal of garbage at all times.

Middlesex County... "The Greatest County in the Land"

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